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ABSTRACT

This guide is designed to aid teachers and administrators in the task of planning occupational home economics programs in food production, management, and service occupations for students in the 11th and 12th grades in Montana. In response to a needs assessment of Montana home economics teachers, the guide is organized with a scope and sequence, competencies, and resources for three units. The competencies used were adapted from "A Curriculum Guide in Food Service" from the Utah State Board of Vocational Education. One, two, or three units can be used in occupational home economics programs, depending on local needs. These units include a 9-week plan for an overview of food service occupations, an 18-week plan for food preparation occupations, and a 9-week unit in food service operations. A list of resources for cooperative work programs and a resource list of curriculum materials aimed at the special needs of learners in occupational home economics classes are included in the guide. (KC)

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FOOD SERVICE OCCUPATIONS

IN MONTANA:

SCOPE AND SEQUENCE

in

WAGE EARNING HOME ECONOMICS

Angelina O. Parsons, Ph.D.
Project Director

Phyllis M. Dennee, M.S.
Researcher

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Montana State University

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INTRODUCTION

Statistics from Montana Supply/Demand Report indicate a growing need for workers in the cluster of occupations entitled "Food Production, Management, and Service". Occupational Home Economics programs on the secondary level can equip Montana students with the entry-level skills and attitudes required for success in many of these occupations. This guide is designed to aid in the task of planning these occupational or wage-earning programs in Vocational Home Economics, aiding teachers, as well as school administrators, advisory groups, guidance counselors, and community groups. It is usable for male and female students at the eleventh and twelfth grade level.

The guide is designed only as a tool, to be used in keeping with local occupational demands in the food service cluster. It is not a comprehensive guide, but a suggested scope and sequence with a compilation of resources which might be readily available and appropriate in Montana schools. These resources are also available on loan to Montana Home Economics teachers from the Department of Home Economics at Montana State University.

Use of Guide

In response to a needs assessment of Montana home economics teachers, the guide is organized with a scope and sequence, competencies and resources for three units. The competencies used are adapted from A Curriculum Guide in Food Service from the Utah State Board of Vocational Education. One, two, or three units can be utilized in an Occupational Home Economics program, dictated by local needs. These units include a nine-week plan for an Overview of Food Service Occupations, an eighteen week plan for Food Preparation Occupations, and a nine-week unit in Food Service Operation.

Cooperative work experience is not an obvious component of these units, but is a worthwhile addition for most programs. A listing of some resources is included following the bibliography. Also included is a resource list of curriculum materials aimed at special needs of learners in Occupational Home Economics classes.

UNIT A: FOOD SERVICE OCCUPATIONS (OVERVIEW)

(Nine Week Unit)

WEEK 1: Food Service Industry
Food Service Careers

WEEK 2: Personal Qualifications in Food Service
Relationships with Others in Food Service

WEEK 3: Job Readiness

WEEK 4: Food Service Sanitation

WEEK 5: Food Service Safety

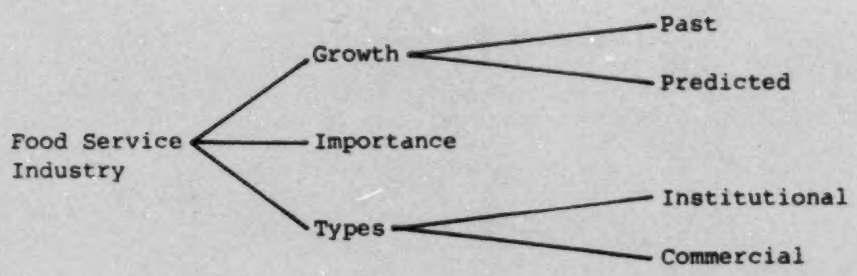
WEEK 6: Table Service
Table Setting
Bus Service

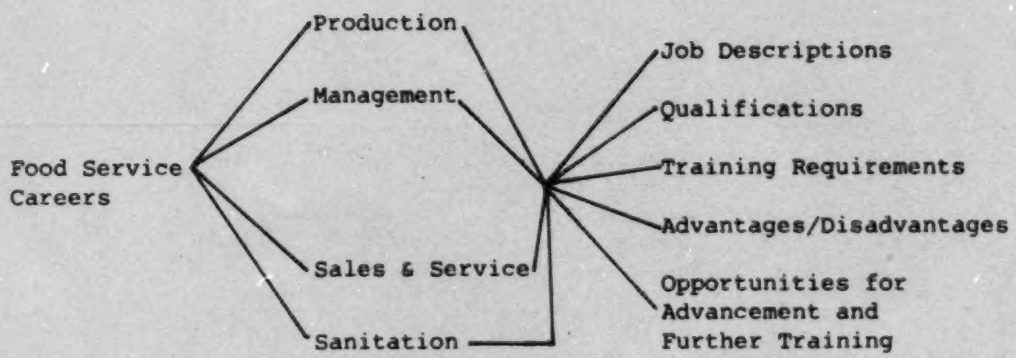
WEEK 7: Waiter-Waitress

WEEK 8: Host-Hostess
Cashier
Dishwasher

WEEK 9: Job Resource Management

FOOD SERVICE OCCUPATIONS





Competencies:

The student will:

1. Determine the magnitude and importance of the food service industry.

2. Identify opportunities and requirements of a variety of jobs in the food service industry.

3. Identify advantages and disadvantages of food service industry occupations.

Resources:

Admissions Catalog. The Culinary Institute of America.

A Curriculum Guide for Food Service. Utah, p. 3-20.

Exploring Careers in Hospitality and Food Service, p. 236-241.

Exploring Professional Cooking, p. 21-31.

Facts About Foodservice, p. 54-61.

Food Production and Service Curriculum Guide. Michigan, Career Ladder and Task Listing sections.

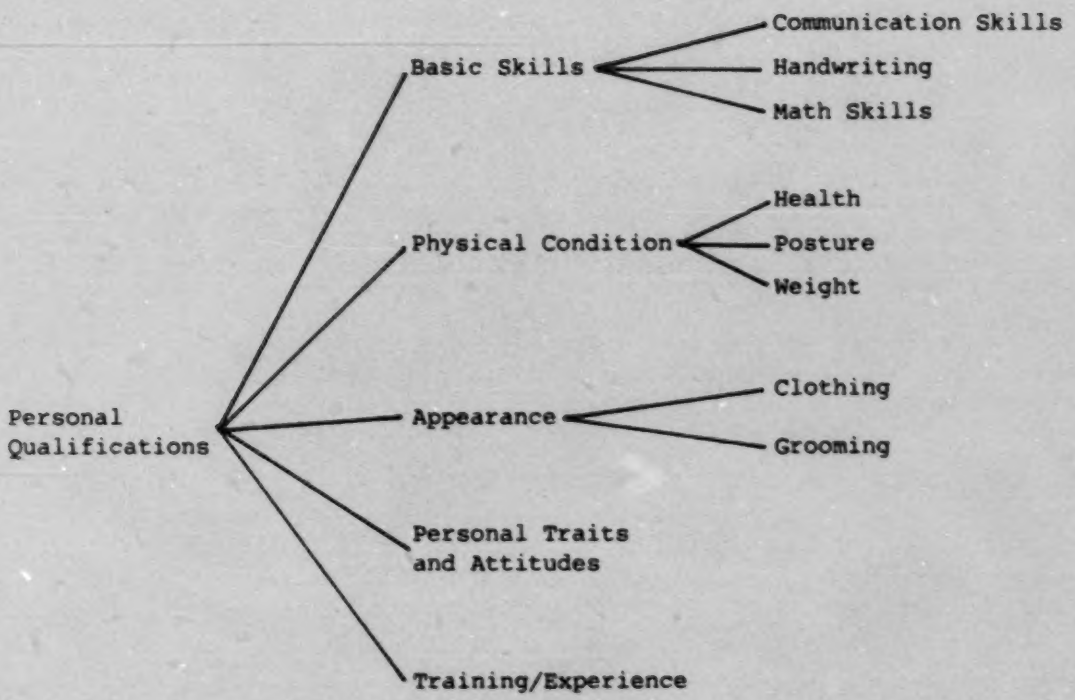
Food Service Careers, p. 12-37, 43, 79-94.

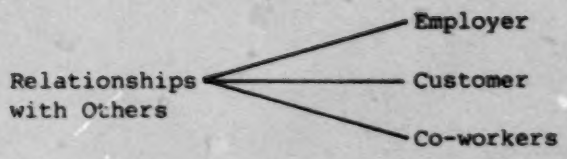
Occupational Analysis: Food Preparation, Entry Level.

The Professional Chef, p. 1-3.

Professional Cooking and Baking, p. 14-25.

FOOD SERVICE OCCUPATIONS





Competencies:

The student will:

1. Identify desirable personal traits and attitudes.

2. Analyze qualities which contribute to effective relationships with employer, customer, classmates, and fellow employees.

3. Evaluate self for qualities needed for success in food service.

4. Determine attitudes that contribute to successful job performance.

Resources:

A Curriculum Guide for Food Service. Utah, p. 21-42, 69-76.

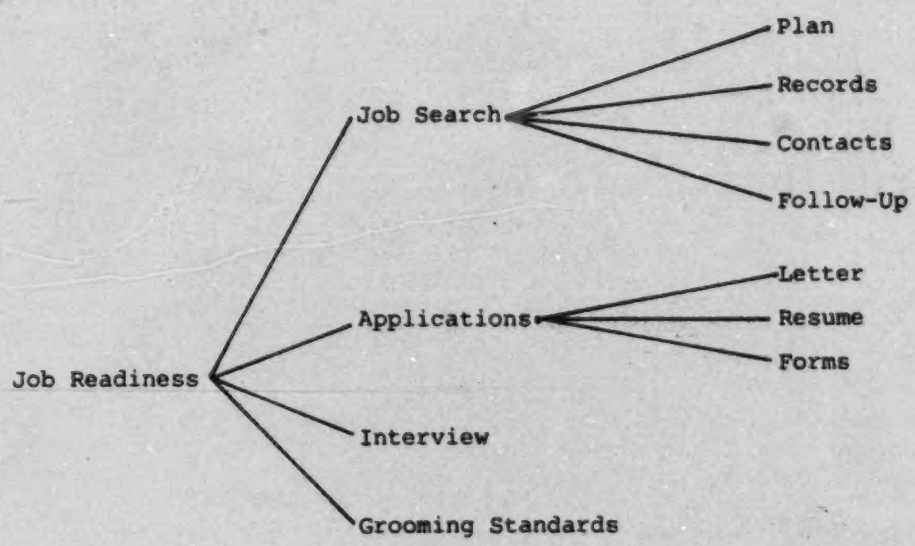
Exploring Careers in Hospitality and Food Service, p. 488-497.

Facts about Foodservice. p. 51-53, 62-64.

Food Service Careers, p. 38-44.

Securing Employment. p. 72-85.

FOOD SERVICE OCCUPATIONS



Competencies:

The student will:

1. Identify the steps in a job search.
2. Write a letter of application.
3. Complete a personal resume.
4. Complete an application blank.
5. Identify grooming standards for job interview.
6. Participate in job interview.

Resources:

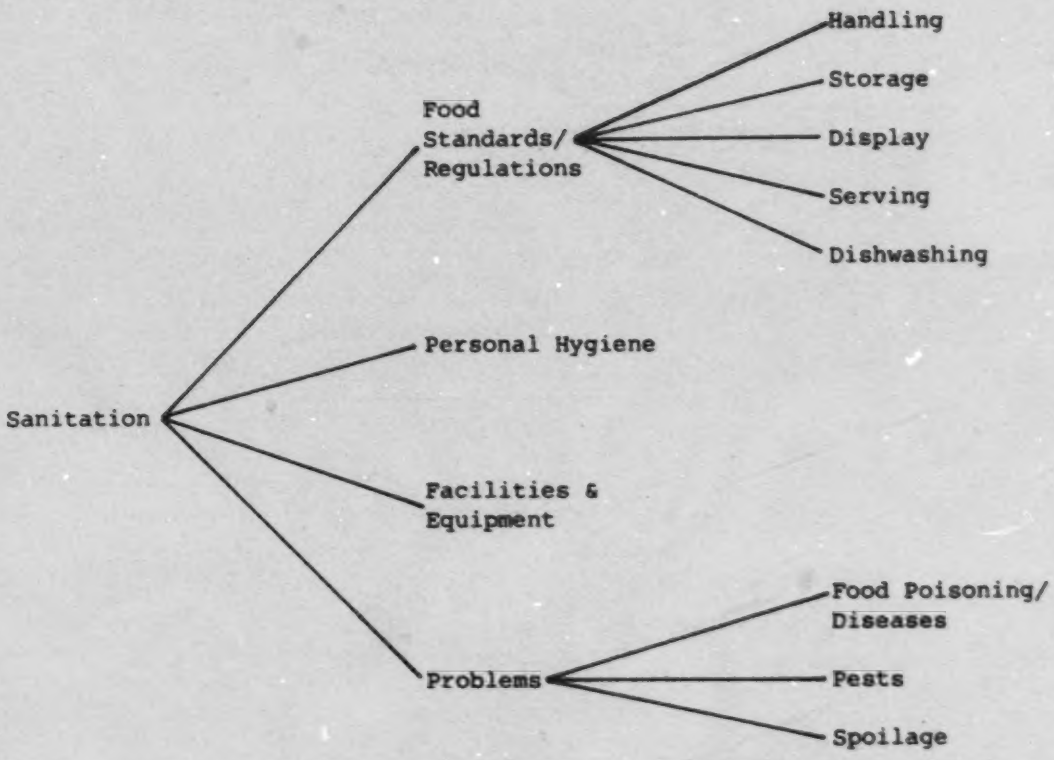
A Curriculum Guide for Food Service. Utah, p. 43-67.

Exploring Careers in Hospitality and Food Service, p. 498-501.

Exploring Professional Cooking, p. 333-345.

Securing Employment, p. 87-105, Appendix.

FOOD SERVICE OCCUPATIONS



Competencies:

The student will:

1. Identify standards of sanitation which apply to food service industry.

2. Evaluate personal hygiene practices in relation to principles of sanitation.

3. Recognize appropriate housekeeping and maintenance practices.

Resources:

A Curriculum Guide for Food Service. Utah, p. 79-88.

Exploring Careers in Hospitality and Food Service, p. 251-254.

Exploring Professional Cooking, p. 128-137.

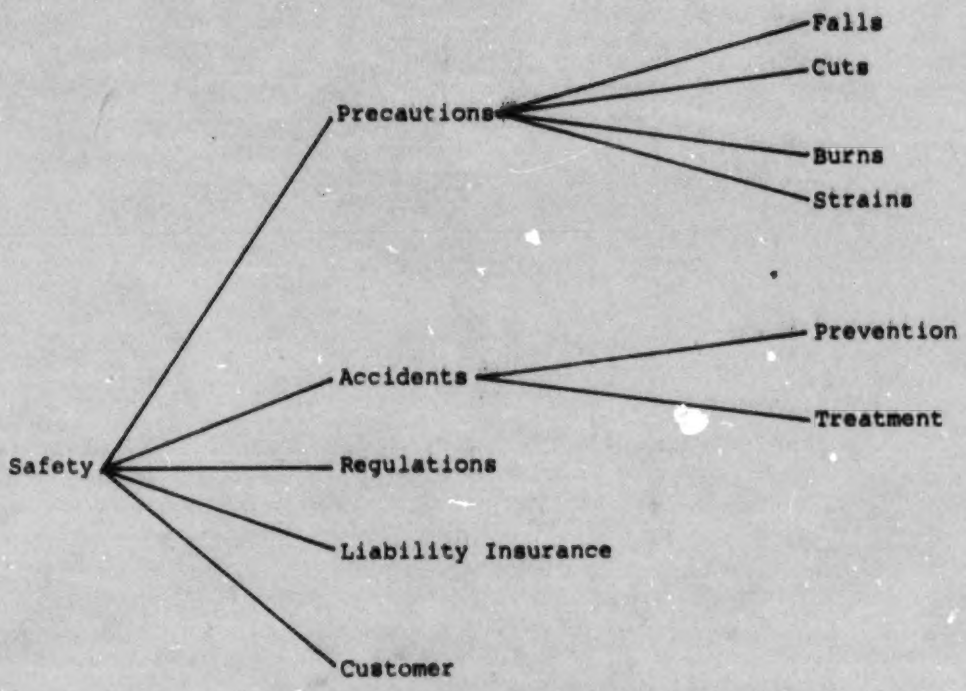
Facts about Foodservice, p. 79-83.

Food Service Careers, p. 276-300.

The Professional Chef, p. 4-7.

Safety Operations Manual, 1981.

FOOD SERVICE OCCUPATIONS



Competencies:

The student will:

1. Identify causes of food service accidents.
2. Identify safety guidelines and precedures.
3. Practice safety procedures in restaurant operations.
4. Identify proper treatment of accident-related problems.

Resources:

A Curriculum Guide for Food Service. Utah, p. 89-99.

Exploring Careers in Hospitality and Food Service, p. 244-250.

Exploring Professional Cooking, p. 120-128, 327-331.

Facts about Foodservice, p. 83-85.

Food Service Careers, p. 301- 310.

The Professional Chef, p. 10-12.

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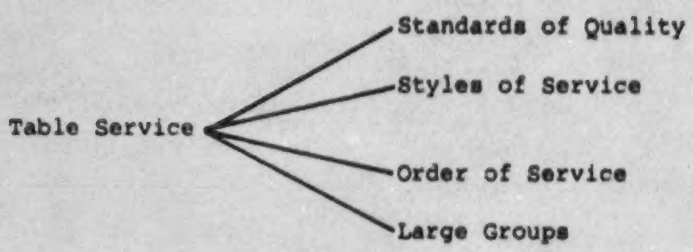
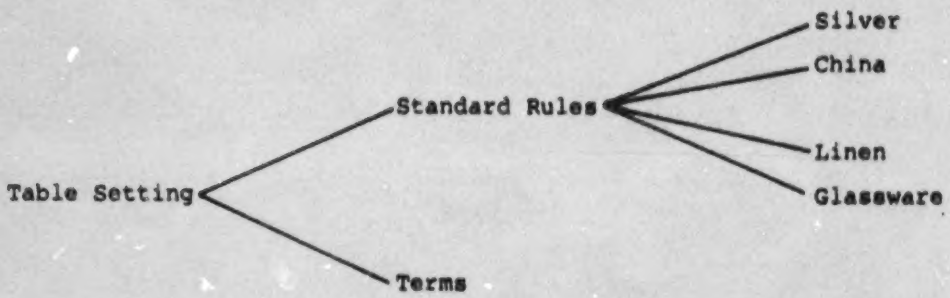
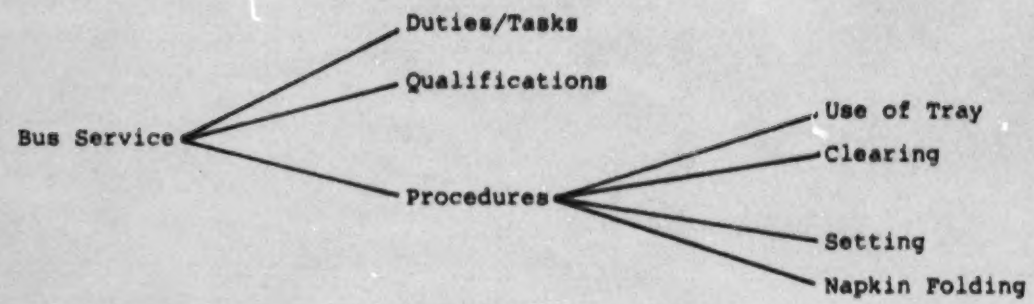






Competencies:

The student will:

1. Name and describe the characteristics of table service styles and be able to set a table for each.

2. Describe the order of service for meals.

3. Be able to arrange and set up tables and describe service for large groups.

4. Demonstrate the ability to set a cover correctly.

5. Identify the proper procedure for clearing a table and removing dishes to clean-up area.

6. Identify sidework responsibilities and demonstrate proficiency in executing them.

Resources:

A Curriculum Guide for Food Service. Utah, p. 331-350.

Exploring Careers in Hospitality and Food Service, p. 417-430, 454-474.

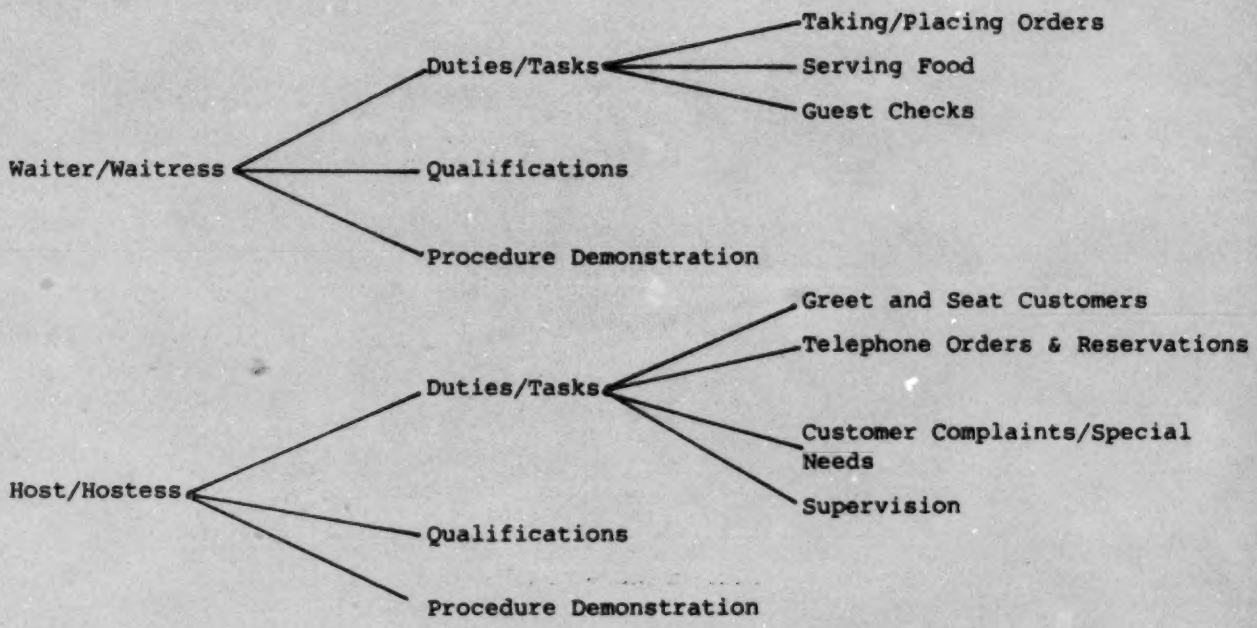
Food Production and Service Curriculum Guide. Michigan, Dining Room Attendant section.

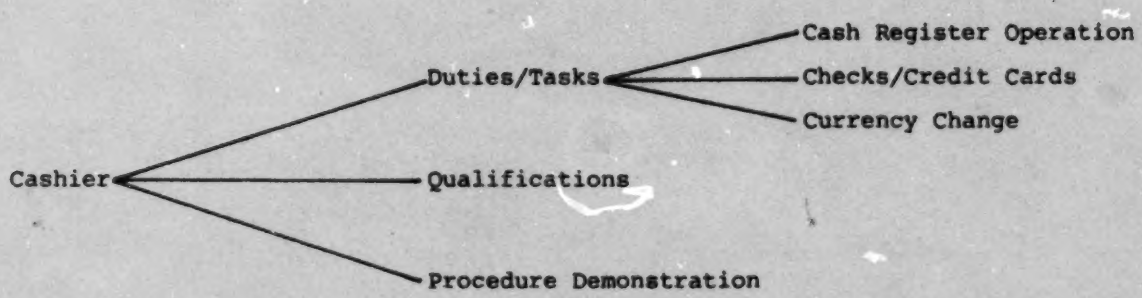
Food Service Careers, p. 72-78, 210-229, 237-257.

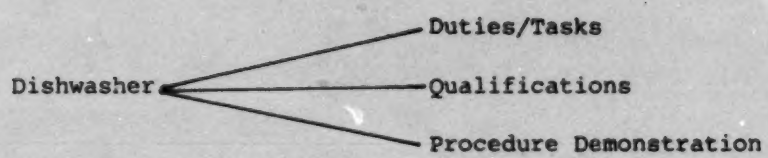
The Professional Chef, p. 392.

Today's Busperson.

FOOD SERVICE OCCUPATIONS







Competencies:

The student will:

1. Identify personality traits for waiter/waitress.
2. Identify customer types and be able to deal effectively with problems.
3. Take and place orders using appropriate jargon and abbreviations.
4. Demonstrate proper use of serving tray and serving procedures.
5. Prepare and present guest checks.
6. Demonstrate suggestive selling techniques.
7. Demonstrate ability to courteously meet the public and seat customers.
8. Demonstrate ability to use correct telephone etiquette in taking orders and reservations.
9. Be able to courteously handle customer complaints.
10. Describe supervisory duties of a host or hostess.
11. Demonstrate how to make change.
12. Demonstrate check cashing procedures.
13. Demonstrate cashiering skills.
14. Demonstrate effective dishwashing skills.

Resources:

A Curriculum Guide for Food Service. Utah, p. 351-408.

Exploring Careers in Hospitality and Food Service, p. 417-430, 454-474.

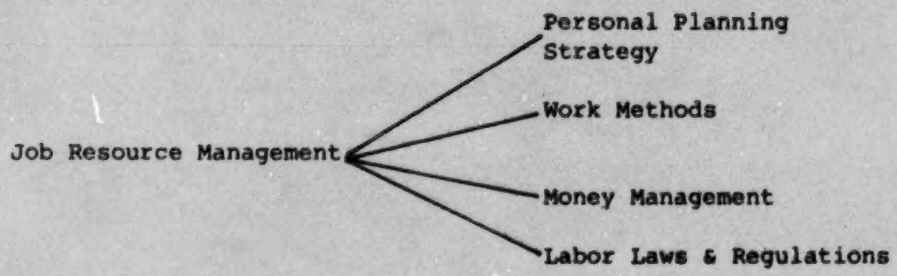
Exploring Professional Cooking, p. 327-331.

Food Production and Service Curriculum Guide, Michigan, Waiter-Waitress and Cashier section.

Food Service Careers, p. 230-237, 311-326.

Today's Dishwashing Machine Operator.

Today's Waiter and Waitress.


Job Resource Management
Personal Planning Strategy
Work Methods
Money Management
Labor Laws & Regulations

Competencies:

The student will:

1. Analyze personal interests and skills to establish a career plan.

2. Identify time management and work simplification techniques useful for food service employees.

3. Identify money management techniques useful for food service employees.

4. Analyze labor laws and regulations.

Resources:

A Curriculum Guide for Food Service. Utah, p. 437, 137-148.

Exploring Professional Cooking, p. 345-349.

Facts about Foodservice, p. 86-88.

The First Day: A Checklist for Employee Orientation, NRA.

Food Service Careers, p. 258-275, 311-326.

UNIT B1: FOOD PREPARATION OCCUPATIONS

(Nine Week Unit)

WEEK 1: Quantity Food Methods
Quantity Food Utensils and Equipment

WEEK 2: The Pantry
Salads
Salad Dressings

WEEK 3: Sandwiches

WEEK 4: Appetizers
Garnishes
Beverages

WEEK 5: The Bakery
Pies
Other Pastries

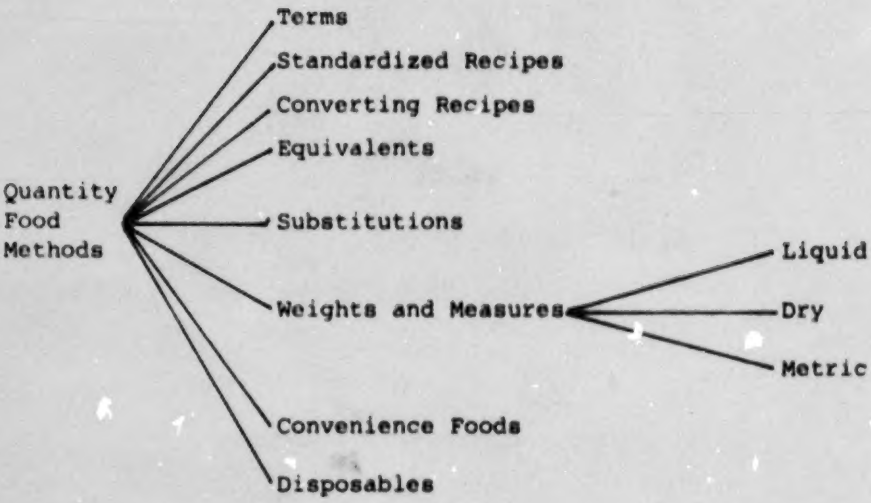
WEEK 6: Cakes
Frosting

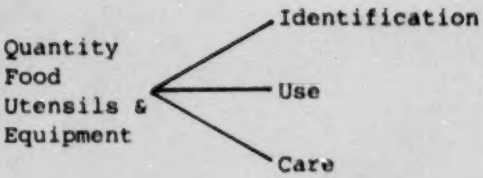
WEEK 7: Cookies

WEEK 8: Desserts

WEEK 9: Quick Breads
Yeast Breads

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Interpret recipes.
2. Identify abbreviations.
3. Identify substitutions
4. Identify equivalents.
5. Identify food terms.
6. Identify weights and measures.
7. Develop skill in converting recipe for different numbers of servings.
8. Identify utensils and equipment used in food service.
9. Develop skill in use of basic utensils.
10. Properly use and care for equipment used in food service.

Resources:

A Curriculum Guide for Food Service. Utah, p. 101-136, A-1 to A-31.

Exploring Careers in Hospitality and Food Service, p. 254-275.

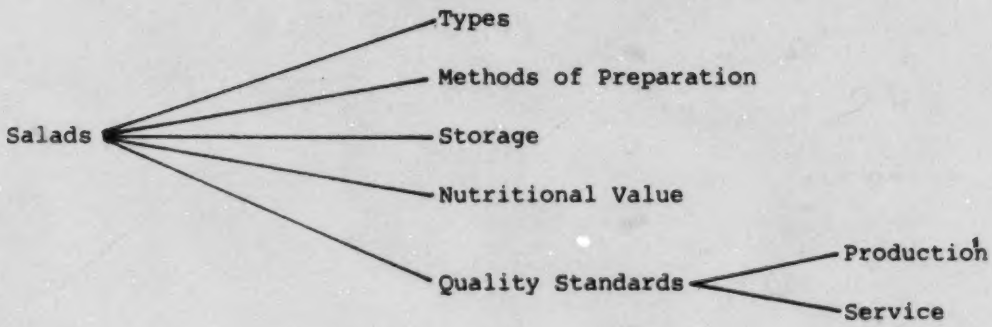
Exploring Professional Cooking, p. 91-120, 139-152.

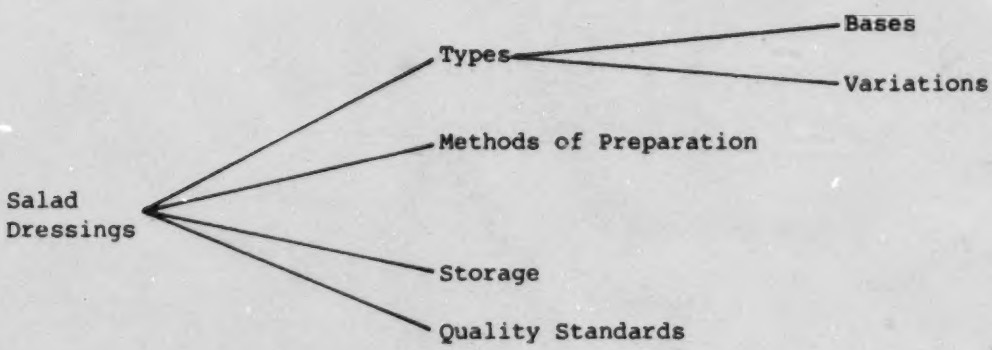
Food Service Careers, p. 95-111.

The Professional Chef, p. 8-10, 14, 445-446.

Professional Cooking and Baking, p. 31-59.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Identify different types of salads.
2. Identify methods of salad preparation.
3. Identify methods of storing salad ingredients.
4. Identify quality standards for production and service of salads.
5. Prepare a variety of salads.
6. Identify types of salad dressings.
7. Prepare several types of salad dressings.

Resources:

A Curriculum Guide for Food Service. Utah, p. 161-179.

Exploring Professional Cooking, p. 165-186.

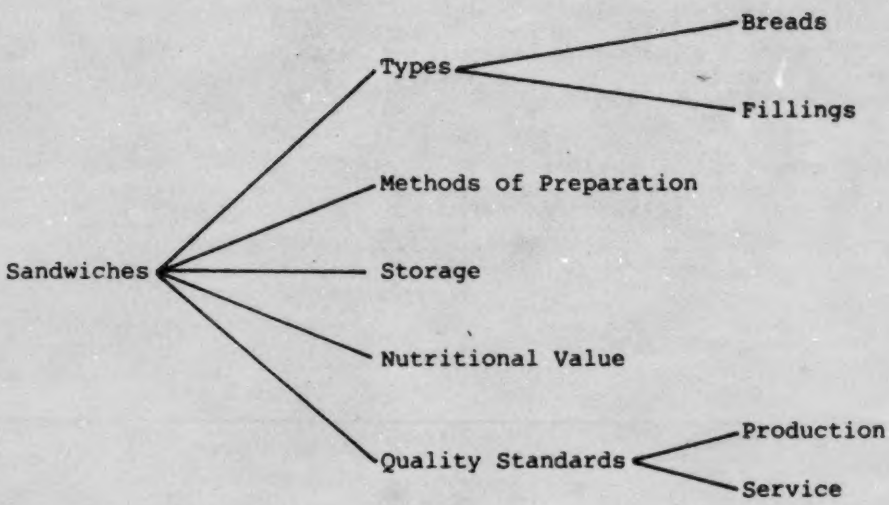
Facts about Foodservice, p. 72-73.

Food Service Careers, p. 132-134.

The Professional Chef, p. 220-262.

Professional Cooking and Baking, p. 118-121, 129-130, 143-159.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Identify quality standards of sandwiches.
2. Identify different kinds of sandwiches.
3. Identify kinds of breads and fillings.
4. Prepare and garnish sandwiches, using work simplification methods.
5. Identify nutritional value of sandwiches.

Resources:

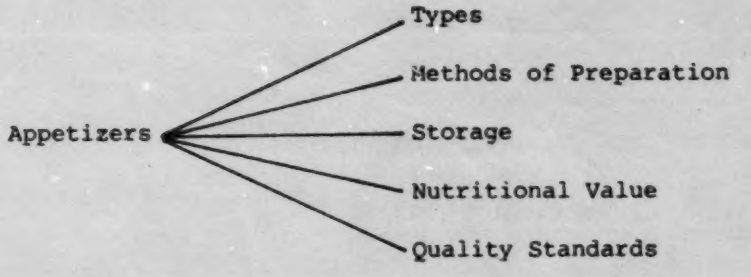
A Curriculum Guide for Food Service. Utah, p. 181-189.

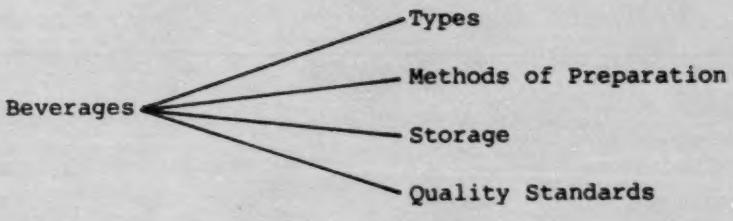
Exploring Professional Cooking, p. 187-198.

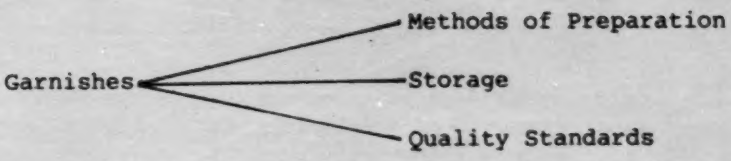
Food Service Careers, p. 134-137.

Professional Cooking and Baking, p. 158-165.

FOOD PREPARATION OCCUPATIONS







Competencies:

The student will:

1. Define and list the characteristics of a properly prepared appetizer.
2. Prepare and serve appetizers in various categories.
3. Identify the different kinds of beverages.
4. Determine methods of beverage preparation.
5. Serve beverages properly.
6. Identify acceptable garnishes.
7. Prepare garnishes for several types of food.

Resources:

A Curriculum Guide for Food Service. Utah, p. 149-159, p. 277-283.

Exploring Professional Cooking, p. 318-327.

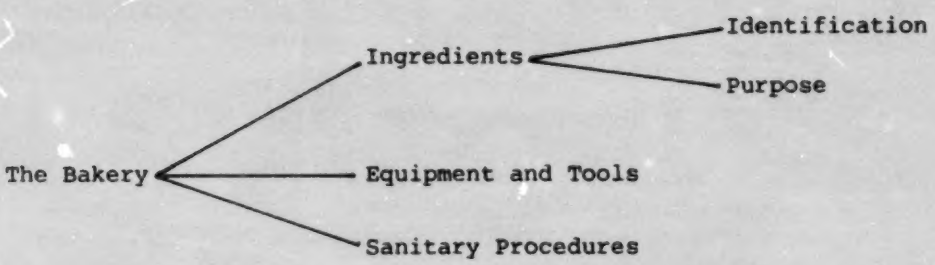
Facts about Foodservice, p. 73.

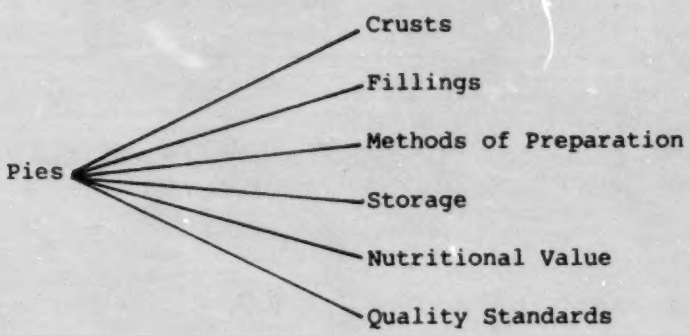
Food Service Careers, p. 130-131, 142-144.

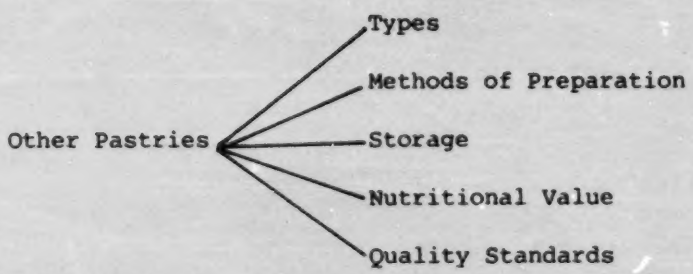
The Professional Chef, p. 15-19.

Professional Cooking and Baking, p. 129-142, 456-462.

FOOD PREPARATION OCCUPATIONS







Competencies:

The student will:

1. Identify characteristics of pastries.
2. Identify methods of pastry preparation.
3. Prepare acceptable pastry.
4. Use large quantity equipment for pastry preparation.

Resources:

A Curriculum Guide for Food Service. Utah, p. 311-321.

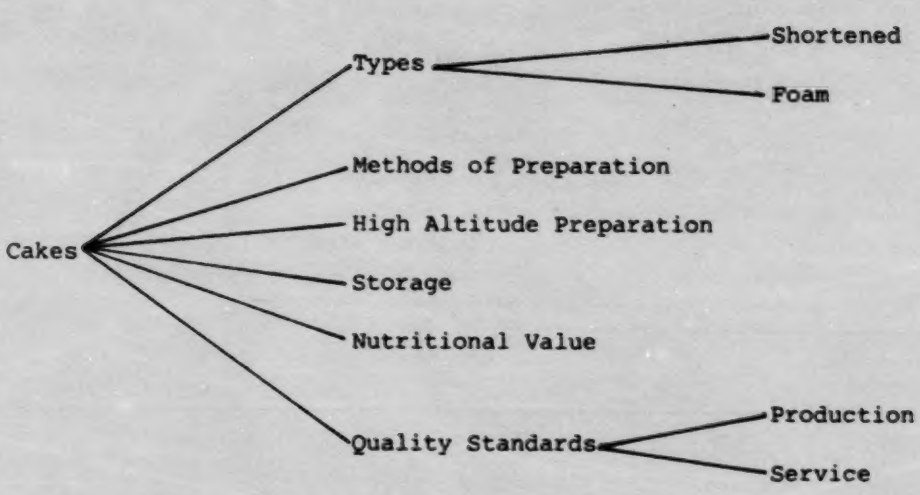
Exploring Professional Cooking, p. 309-315.

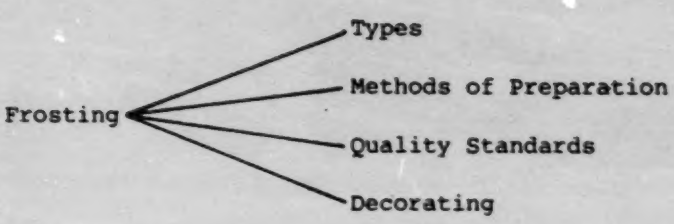
Food Service Careers, p. 138-142.

The Professional Chef, p. 401-407.

Professional Cooking and Baking, p. 302-322, 345, 367.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Identify functions of ingredients in cakes.
2. Comapre and contrast types of cakes and methods used in preparing each.
3. Identify and use acceptable techniques in panning, baking, cooling, and storing cakes.
4. Identify the standards of quality for finished cake product.
5. Adjust cake recipes for high altitude.
6. Cut all sizes of cakes for serving.
7. Know how to make cooked and uncooked icings and will list differences in each.
8. Frost a cake.
9. Design and decorate a cake.

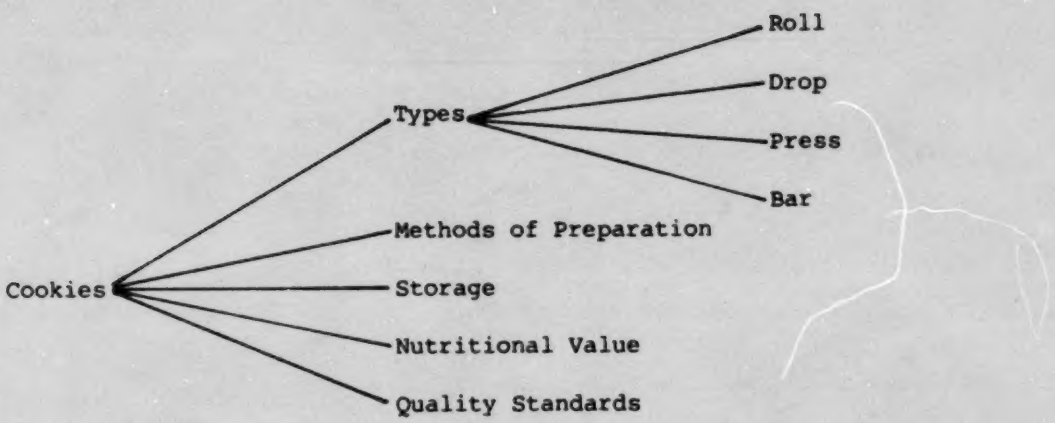
Resources:

A Curriculum Guide for Food Service. Utah, p. 287-310.

Exploring Professional Cooking, p. 301-306.

Professional Cooking and Baking, p. 368-370.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Compare and contrast types of cookie dough.
2. Prepare cookies using quantity production methods.

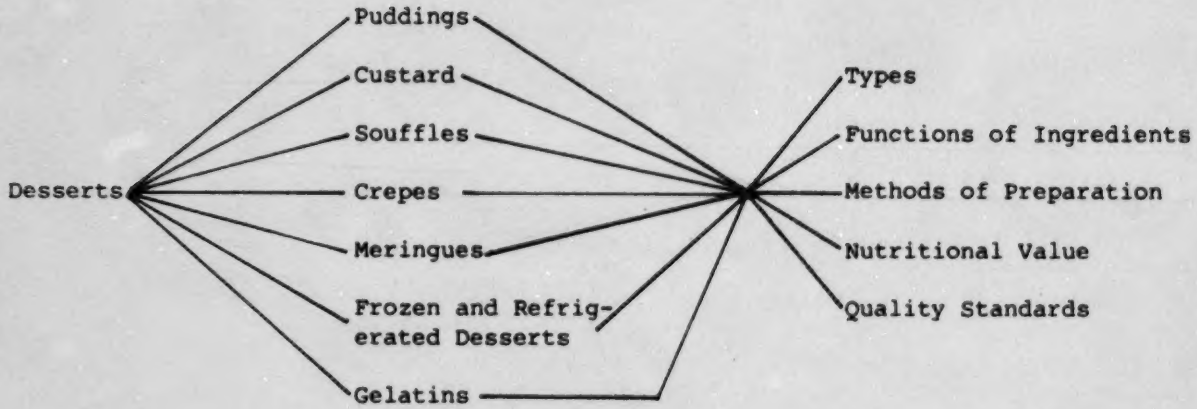
Resources:

A Curriculum Guide for Food Service. Utah, p. 289, p. 303-306.

Exploring Professional Cooking, p. 306-309.

Professional Cooking and Baking, p. 393-395.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Define puddings and classify by ingredients and functions of ingredients.
2. Identify types of thickeners for puddings and standards of preparation.
3. Determine acceptable standards of gelatin and refrigerator desserts and prepare a variety of each.
4. Define and prepare frozen desserts.
5. Identify standards for service of frozen desserts.
6. Determine quality standards of miscellaneous desserts -- prepare.

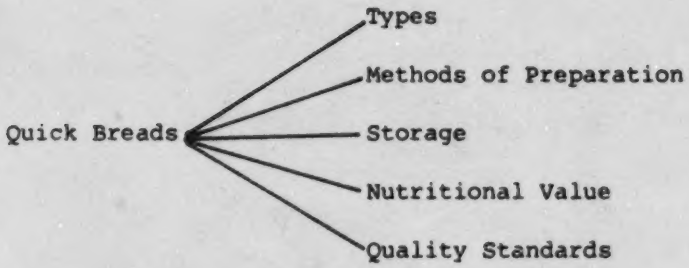
Resource:

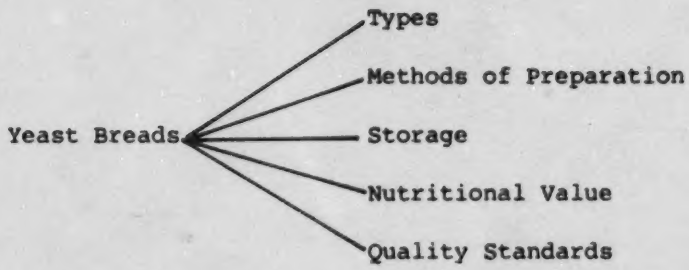
A Curriculum Guide for Food Service. Utah, p. 323-329.

The Professional Chef, p. 393-422.

Professional Cooking and Baking, p. 402-427.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Identify characteristics of quick breads.
2. Identify standard preparation methods.
3. Judge quality of quick breads.
4. Prepare a variety of quick breads.
5. Identify types of yeast breads.
6. Define functions of yeast bread ingredients.
7. Identify failure causes in yeast breads.
8. Prepare yeast breads.

Resources:

A Curriculum Guide for Food Service. Utah, p. 201-219.

Exploring Professional Cooking, p. 287-301.

Food Service Careers, p. 138-139.

Professional Cooking and Baking, p. 323-344, 390-393.

UNIT B2: FOOD PREPARATION OCCUPATIONS

(Nine Week Unit)

WEEK 1: The Hot Stations
Sauces

WEEK 2: Soup Stocks

WEEK 3: Meat

WEEK 4: Meat

WEEK 5: Poultry
Fish

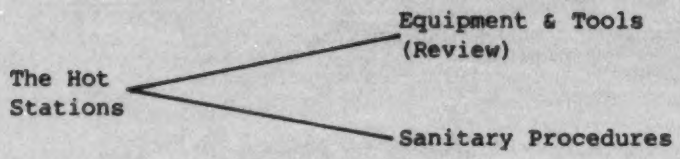
WEEK 6: Vegetables

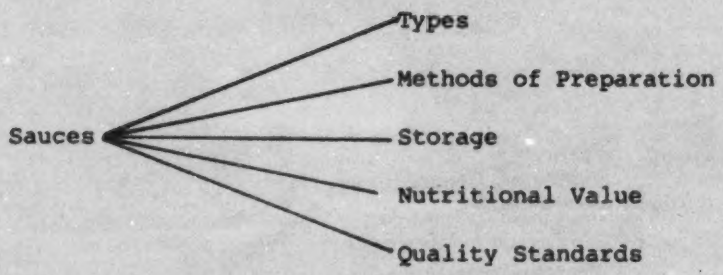
WEEK 7: Pastas
Other Cereal and
Cereal Products

WEEK 8: Milk
Cheese
Eggs

WEEK 9: Breakfast Cookery

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Define kinds of sauces and how they are used.
2. Prepare sauces.
3. Cost and compare sauce recipes.

Resources:

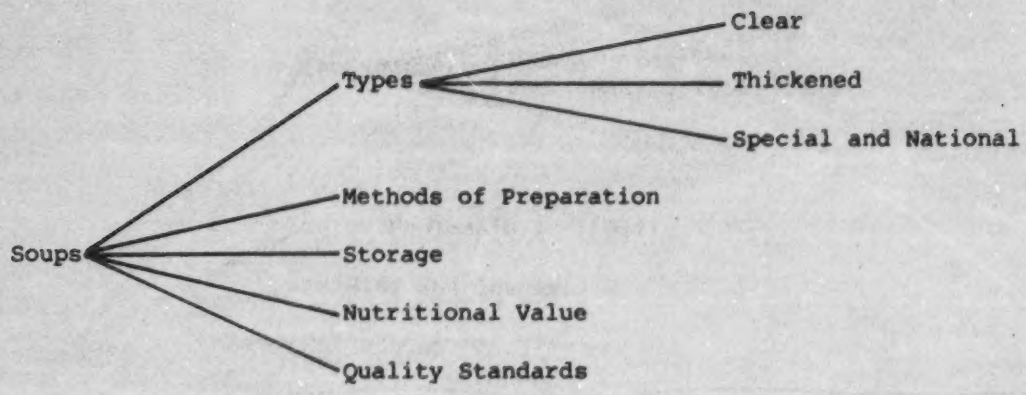
A Curriculum Guide for Food Services. Utah, p. 243-249.

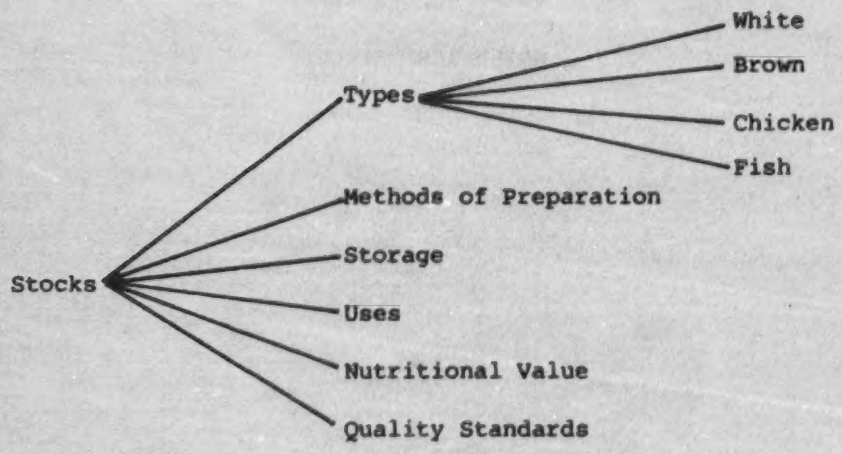
Exploring Professional Cooking, p. 275-286.

The Professional Chef, p. 309-324.

Professional Cooking and Baking, p. 170-172, 290-301.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Identify the different kinds of soups.
2. Identify the different soup stocks.
3. Prepare soups.
4. Develop skill in using equipment in soup preparation.

Resources:

A Curriculum Guide for Food Service. Utah, p. 191-200.

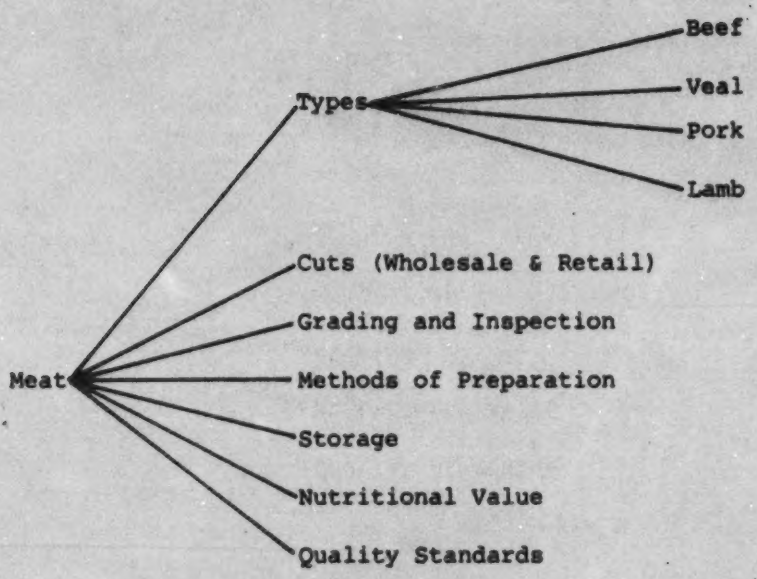
Exploring Professional Cooking, p. 269-275.

Food Service Careers, p. 127.

The Professional Chef, p. 263-308.

Professional Cooking and Baking, p. 273-289.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Identify wholesale and retail cuts of beef, pork, lamb, veal and review related information on selection and storing of meats.
2. Identify methods of cooking meats.
3. Prepare meats using a variety of meats and cooking methods.
4. Use large quantity equipment to prepare meats.

Resources:

A Curriculum Guide for Food Service. Utah, p. 221-236.

Exploring Professional Cooking , p. 199-230, 251-268.

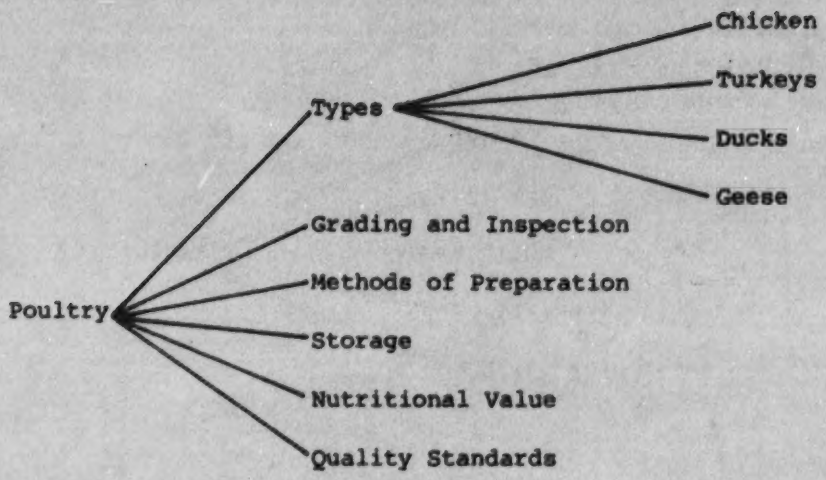
Facts about Foodservice, p. 65-71, 76-78.

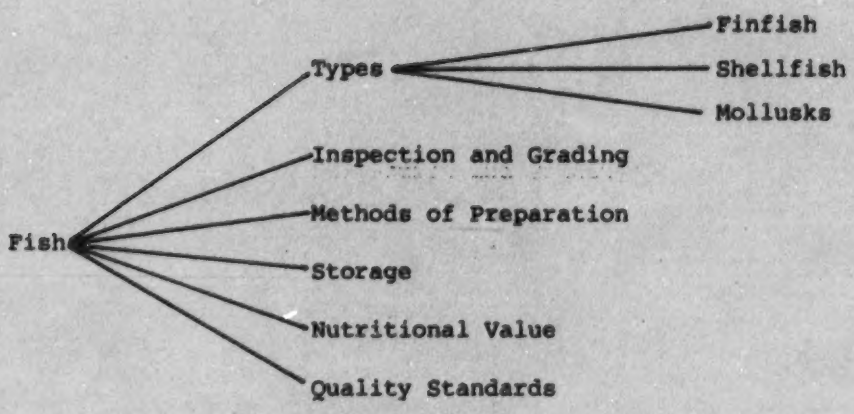
Food Service Careers , p. 117-119.

The Professional Chef, p. 29-101, 171-183.

Professional cooking and Baking, p. 73-86, 173-202.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Classify and select poultry.
2. Prepare poultry using a cariety of cooking methods.
3. Use a variety of methods in preparing poultry for class or restaurant.
4. Classify and select fish.
5. Prepare fish using a variety of cooking methods.
6. Compare costs of fish and poultry.

Resources:

A Curriculum Guide for Food Service. Utah, p. 237-241.

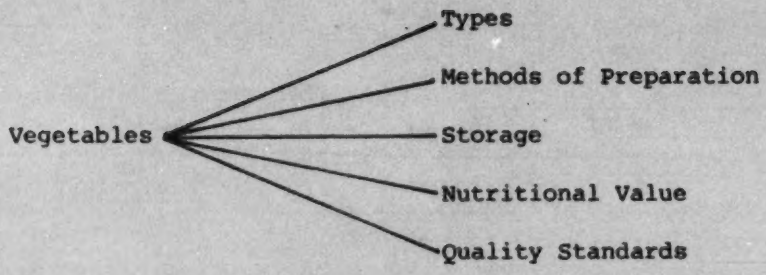
Exploring Professional Cooking, p. 199-230, 251-268.

Food Service Careers, p. 119-122.

The Professional Chef, p. 102-183.

Professional Cooking and Baking, p. 86-96, 173-202, 203-221.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Identify classifications and characteristics of vegetables.
2. Identify methods of vegetable cookery.
3. Prepare vegetables using a variety of cooking methods.
4. Use large quantity equipment in vegetable preparation.

Resources:

A Curriculum Guide for Food Service. Utah, p. 261-276.

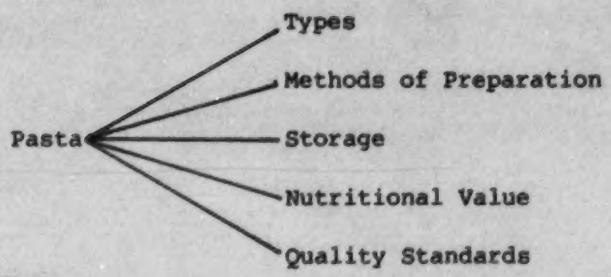
Exploring Professional Cooking, p. 231-250.

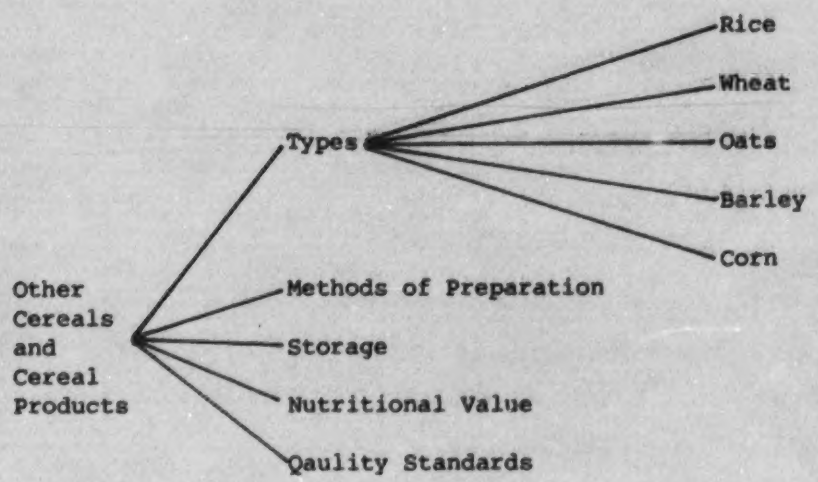
Food Service Careers, p. 122-125.

The Professional Chef, p. 184-199.

Professional Cooking and Baking, p. 97-110, 240-259.

FOOD PREPARATION OCCUPATIONS





Competencies:

The student will:

1. Identify types of pastas.
2. Describe principles of pasta cookery.
3. Identify methods of preparation for cereals and cereal products.
4. Describe quality standards for production and service of pasta and cereals.
5. Use large quantity production methods to prepare pasta and cereals.

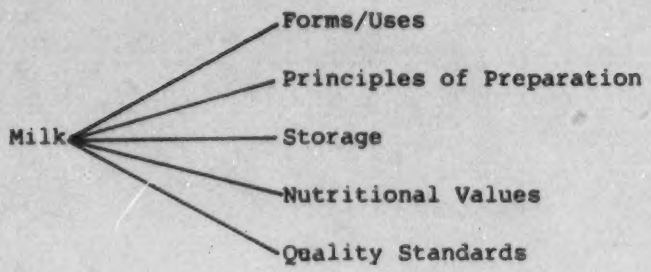
Resources:

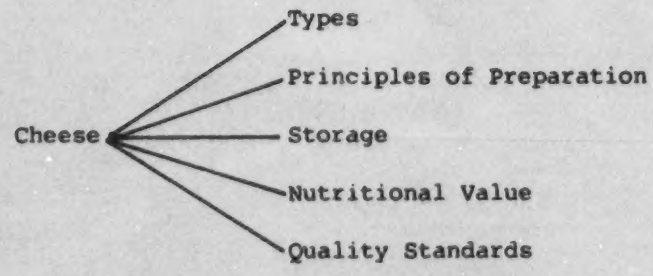
Food Service Careers, p. 125.

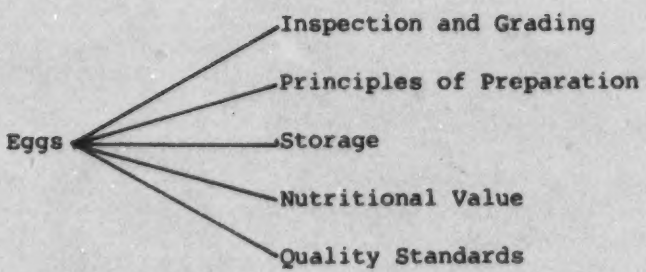
The Professional Chef, p. 26-28.

Professional Cooking and Baking, p. 259-272.

FOOD PREPARATION OCCUPATIONS







Competencies:

The student will:

1. Identify principles of cooking with milk.
2. Be able to store milk and milk products correctly.
3. Be able to list the forms of milk and determine the msot economical use of each.
4. Identify most frequently used milk products and uses of each.
5. Identify substitutes for milk products and reasons for using substitutes.
6. Prepare recipes using milk products.
7. Identify common cheeses and their uses.
8. Identify principles of cheese cookery.
9. Identify principles of cheese storage.
10. Identify convenience forms of cheese and uses of each.
11. Identify characteristics of eggs.
12. Identify principles of egg cookery.

Resources:

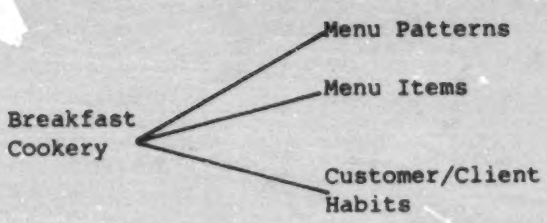
A Curriculum Guide for Food Service. Utah, p. 251-260.

Food Service Careers, p. 126-127.

The Professional Chef, p. 25-26.

Professional Cooking and Baking, p. 111-117, 222-239.

FOOD PREPARATION OCCUPATIONS



Competencies:

The student will:

1. Identify desirable breakfast menu patterns and items.
2. Prepare recipes using quantity cooking methods which would be successful with customers.

Resources:

Food Service Careers, p. 164-167.

UNIT C: FOOD SERVICE OPERATION

(Nine Week Unit)

WEEK 1: Overview of Food Service Operation

WEEK 2: Planning Work Centers
Planning Serving Centers

WEEK 3: Controlling Costs

WEEK 4: Receiving, Storing, and Issuing

WEEK 5: Menu Planning

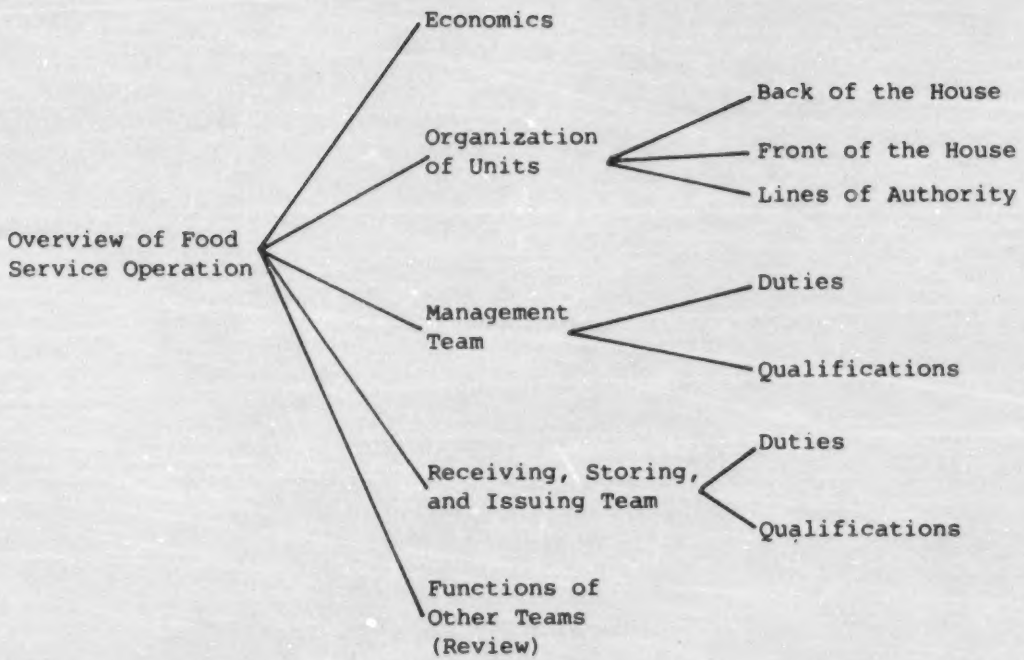
WEEK 6: Advertising

WEEK 7: Catering

WEEK 8: Fast Food Operation

WEEK 9: Entrepreneurship

FOOD SERVICE OPERATION



Competencies:

The student will:

1. Define the economic principles involved in food service operation.
2. Explain the possible operating plans of food service units.
3. Identify the duties and qualifications of food service teams.

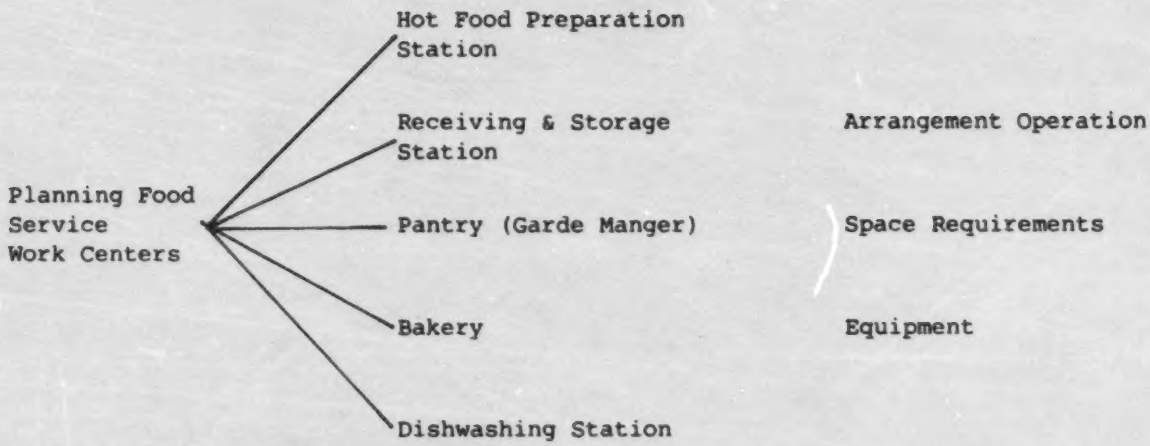
Resources:

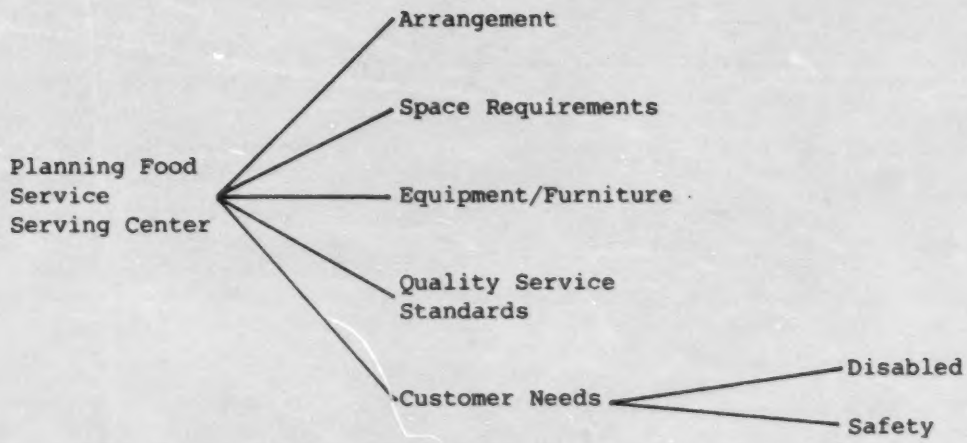
Exploring Careers in Hospitality and Food Service, p. 314-329, 475-476.

Food Service Careers, p. 45-78.

Guidelines for Food Service Establishments.

FOOD SERVICE OPERATION





Competencies

The student will:

1. Identify the operation and activities of each work center station in a food service operation.
2. Describe the space required and equipment necessary in each work center station.
3. Describe factors important to a successful and efficient dining area.

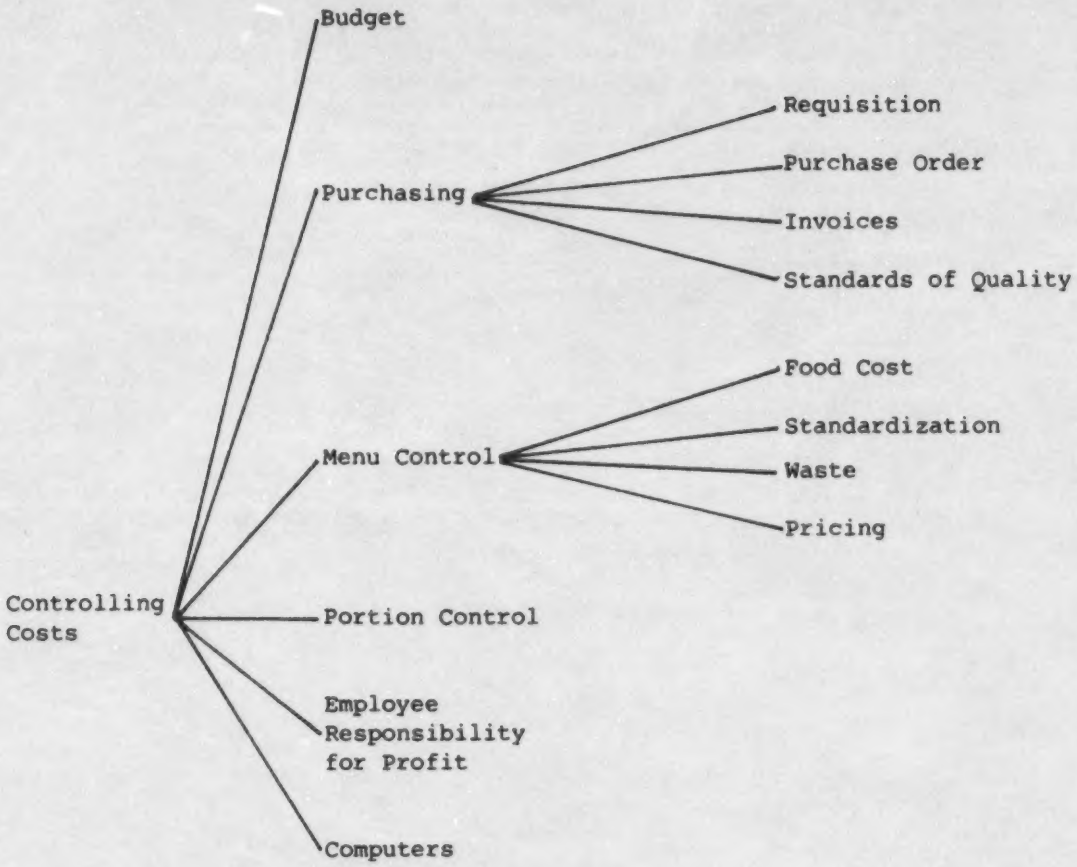
Resources:

Exploring Professional Cooking, p. 153-164, 317-332.

Activities of a Food Service Operation.

Professional Cooking and Baking, p. 26-31.

FOOD SERVICE OPERATION



Competencies:

The student will:

1. List and justify budget items appropriate for a food service operation.
2. Describe methods to control food costs in a food service operation.
3. Utilize standard procedures and forms for purchasing and record keeping.
4. Identify procedure for purchasing food in quantity.
5. Participate in purchasing procedures.
6. Identify principles of portion control.
7. Identify factors involved in:
   a. food control cost and
   b. employee responsibility for making a profit.

Resources:

A Curriculum Guide for Food Service. Utah, p. 409-420, 431, 456, 463-467.

Exploring Careers in Hospitality and Food Service, p. 479-487.

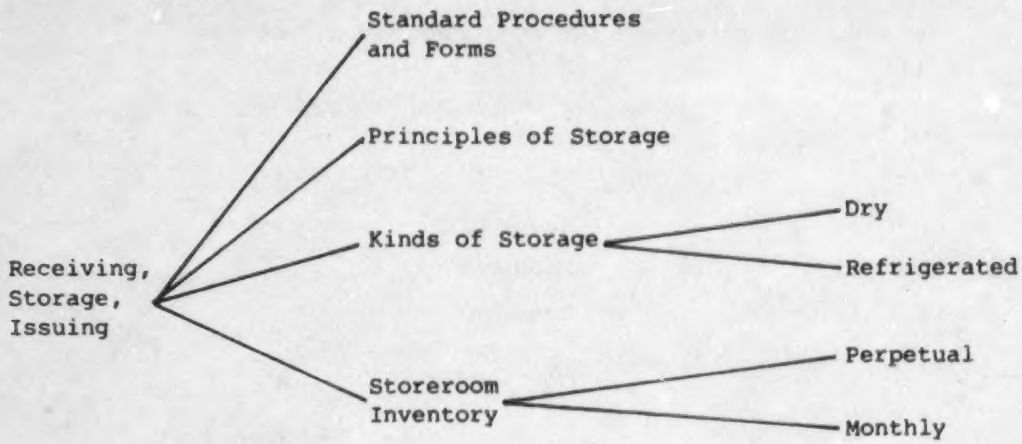
Exploring Professional Cooking, p. 65-76, 84-88.

Managing a Food Service Operation, p. 13-16.

The Professional Chef, p. 13.

Professional Cooking and Baking, p. 65-68.

FOOD SERVICE OPERATION



Competencies:

The student will:

1. Identify and use forms necessary for receiving and issuing foods.
2. Identify correct methods and temperatures for storing dry and refrigerated foods.
3. Identify and use forms for inventory control.
4. Act as storeroom manager for one week.

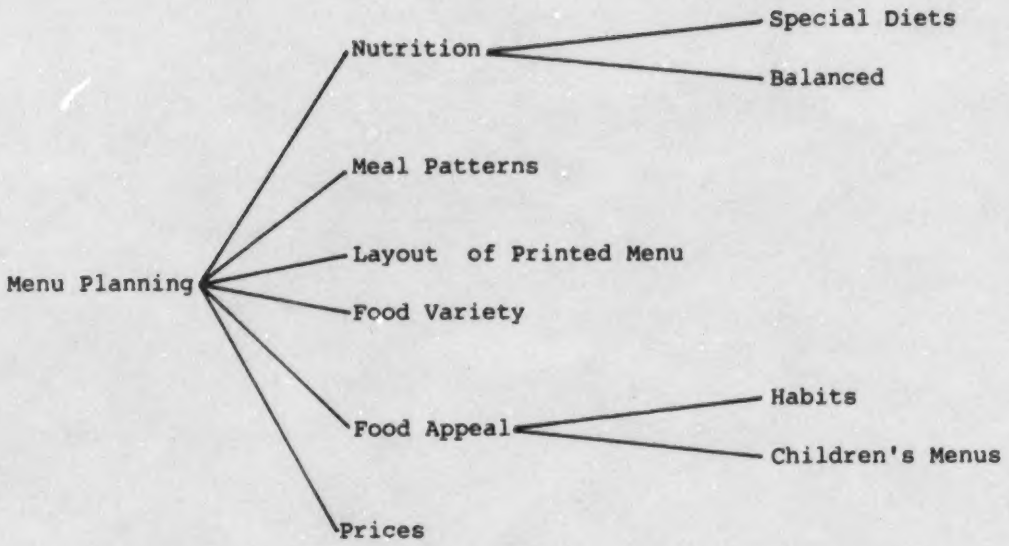
Resources:

A Curriculum Guide for Food Service. Utah, p. 421-430.

Operations and Activities of a Food Service Operation, p. 28-31.

Professional Cooking and Baking, p. 68-72.

FOOD SERVICE OPERATION



Competencies:

The student will:

1. Identify characteristics of a good menu.
2. Plan restaurant menus and utilize basic principles of menu planning.
3. Apply sound nutritional principles to menu planning.
4. Describe characteristics of successful children's menus.

Resources:

A Curriculum Guide for Food Service. Utah, 413-420, 439-454, 469-479.

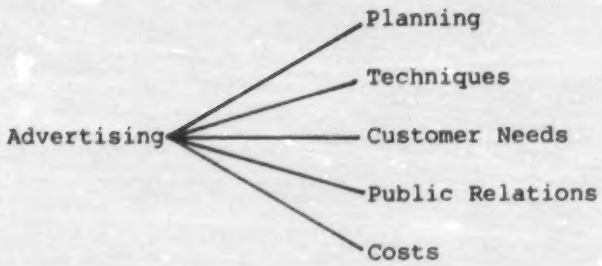
Exploring Careers in Hospitality and Food Service, p. 276- 313.

Exploring Professional Cooking, p. 33-63.

Managing a Food Service Operation, p. 10-12.

The Professional Chef, p. 423-438.

Professional Cooking and Baking, p. 64-65.


Advertising
Planning
Techniques
Customer Needs
Public Relations
Costs

Competencies:

The student will:

1. Identify planning strategies and advertising techniques for food service operations.
2. Describe varying customer needs to consider when advertising.
3. Describe effective public relations techniques for food service operations.
4. Analyze costs and benefits of advertising.

Resources:

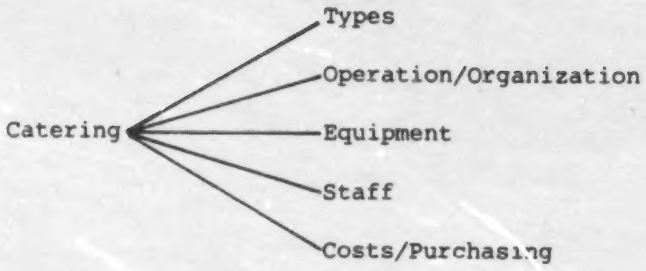
Catalog of restaurant advertising products. Tested Advertising Techniques.

"A Cut Above". NRA News, August, 1981. p. 3.

PRO-motion: NRA Restaurant Promoter, Monthly Issues.

What is Your Hospitality Image?

FOOD SERVICE OPERATION



Competencies:

The student will:

1. Identify types of catering service.
2. Describe the standard operating procedures of a catering service.
3. Identify career opportunities in catering.
4. Participate in a catered luncheon.

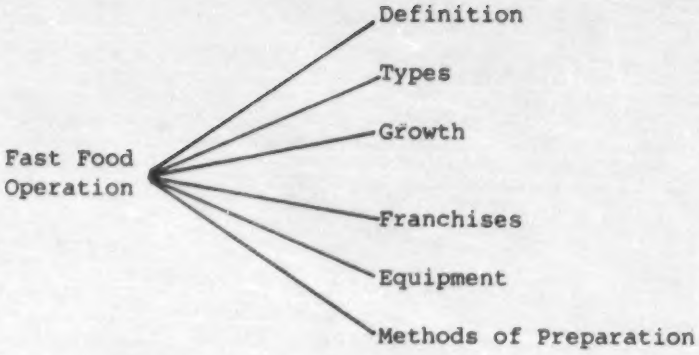
Resources:

Catering Handbook.

Catering Service.

Food Service Careers, p. 185-209.

FOOD SERVICE OPERATION



Competencies:

The student will:

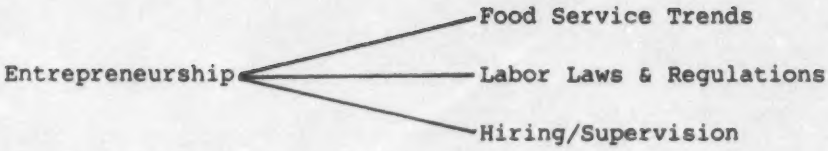
1. Identify types of fast food operations and their growth.
2. Describe advantages and disadvantages of franchises.
3. Compare fast food equipment and methods of preparation to other food service operations.

Resources:

Exploring Careers in Hospitality and Food Service, p. 373-397.

Professional Cooking and Baking, p. 428-455.

FOOD SERVICE OPERATION



Competencies:

The student will:

1. Explain current food service trends.
2. Analyze labor laws and regulations.
3. Explain techniques and policies of hiring and supervision utilized by effective entrepreneurs.

Resources:

A Curriculum Guide for Food Service. Utah, p. 437.

Food Service Careers, p. 311-326.

"Foodservice Trends", Monthly section of NRA News.

"Survey shows hiring handicapped is good business". NRA News, August 1981, p. 7.

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Fort Collins, Colorado 80523

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Edith and Hal Weiss. 1971.

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North Road
Hyde Park, N.Y. 12538

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Bloomington, Illinois 61701

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Lansing, Michigan 48909

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Helena, Montana 59601

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P.O. Box 1728
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Washington, D.C. 20001

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